

# Food Product

DESIGN™

## Grain-Based Ingredients Energize Bars

Found in places from lunch bags to gym bags, snack bars provide on-the-go consumers with a convenient energy boost. Extruded grain-based pieces often make up an integral part of these formulations, affording benefits like nutrition enhancement or a satisfying crunch. Soy Protein Crisp Rice, part of PGP International's extensive line of extruded grain products, supplies a good source of protein and an appealing texture.

Prepared with soy protein isolate, rice flour and malt extract for flavor, Soy Protein Crisp Rice contains no additives, preservatives or artificial sweeteners. Composition includes 50% protein; this means 14.4 grams of the ingredient yields 6.25 grams soy protein. "In addition to improving nutritional value and providing a light and crunchy texture, the pieces are available in a range of densities, which adds volume and visual appeal to the end product," says Jennifer Eastman, group leader. Slightly nutty-tasting, the golden-brown pieces blend well with other ingredients and flavorings. Similar to crisp rice in size, pieces can be customized to meet specific size, shape and density requirements.

This product can be used to provide numerous application benefits:

- adding protein to chocolate bars, granola bars and yogurt clusters and reducing ingredient costs
- further enhancing the image of healthful snacks and nutritional bars with the inclusion of "soy" on the ingredient statement



- giving a crunchy texture to snack, granola and trail mixes

- imparting crispness to an ice-cream-bar coating

The soy protein and rice formulation also can be extruded into a cracker-sized piece and then seasoned with a powdered blend, such as barbecue or mustard, for a healthy snack.

Extrusion technology allows for the production of pieces from any grain source and with customized size, density, shape, texture, color and vitamin content. "In addition to our 50% protein product, we can produce Soy Protein Crisp Rice particulates with lower protein levels," says Eastman. "Protein content affects expansion, with reduced amounts yielding a lighter-density product." Grains, such as corn, oat, millet and barley, can be utilized individually or in combination for a multigrain product. Product designers can obtain low-fat

and fat-free options, as well as pieces fortified to meet particular vitamin and mineral specifications. All products are kosher certified.

The company offers customers the capability and flexibility to address specific needs and demands, such as the availability of certified-organic crisp rice and rice flours in its product line. An R&D group is dedicated to the development of new and improved grain ingredients, such as rice flours, extruded particulates and rice-based functional ingredients. ■

**PGP International**  
**An ABF Ingredients Company**  
**351 Hanson Way**  
**Woodland, CA 95776**  
**Phone: 800/333-0110 or**  
**530/662-5056**  
**Fax: 530/662-6074**  
**Website: [www.pacgrain.com](http://www.pacgrain.com)**